

Tantalize Miami will create an unforgettable experience for the senses



1888 PressRelease - Indulge the senses at Tantalize Miami, the newest dining and entertainment experience.

Miami, FL - Opening late May on Lincoln Road, Tantalize Miami will be South Beach's most unique, state-of-the-art dining and entertainment destination and event space. Prepare to engage all of the senses in this one-of-a-kind experience.

Tantalize Miami's culinary offerings are designed to tease, indulge and seduce the palate with international flavors highlighting a Pan Latin influence. The dishes will take guests through an epic and aphrodisiac culinary journey. The menu will begin with small plates, which are encouraged to be shared, include a foie gras torchon served with rhubarb jelly, Port Williams poached pears and pistachio crumble; a scallop mousse served in a shot glass with pomegranate gelée, a crispy garbanzo and hazelnut crumble. The restaurant's signature "arepas," or corn cakes, are stuffed with a selection of enchanting combinations: "Nata and Queso," a creamy warm gouda; "7 Potencias," a combination of seven seafood favorites (lobster, octopus, clams mussels, crab, corvina and calamari) bound with a dijonnaise sauce; and a traditional Pan Latin favorite, "Reina Pepiada", that perfectly balances chicken, avocado and peas, cilantro and mayonnaise. Larger plates have been perfectly curated and selected to entice even the most discerning guest. Dishes include a squid ink tagliolini served with half of a poached lobster tail in a beurre fondue, Key West shrimp and cuttlefish with roasted tomatoes and sea beans, a delectable Morel risotto served with wild ramps and our Huli Huli chicken served with a pomme purée and a refreshing Hawaiian slaw.

Our Chef de Cuisine, Justin J. Bishop, the power behind this sensational menu, brings a splash of creativity, whimsicality and diverse experience to this Miami gastronomic setting. Bishop, who traveled the country mastering each region's strengths, fell in love with the blend of cultures that is Miami and brings exceptional experience in fusion-inspired cuisine.

The cocktail list will be an eclectic blend of familiar favorites with refreshing twists and completely unique libations that tantalize the senses and challenge the palates of even the most seasoned beverage lovers. The wine list will deliver an exciting cross section of varietals from various regions around the world and features both familiar favorites and brilliant rising stars at a variety of price points.

"Our service will be refined yet genuinely modern and comfortable," says General Manager James Diggs, who has worked with Rosewood, Regent and Marriott Resorts, Samba Brands Management and more. "We will create an atmosphere where our guests' needs are always anticipated and met. We are ever-present yet unobtrusive."

Tantalize Miami's experience is completed with surprise entertainment throughout the evening, engaging guests' visual and aural senses. Artistic director Elena Lee's show takes guests on a journey that tests the limits of playfulness and seductiveness to tell stories. Set to a soundtrack ranging from jazz and soul to

electro swing, alternative and dance, Tantalize Miami's performances will keep guests entertained from opening to late night.

Spearheading the marketing for the venue is legendary South Beach icon, Gerry Kelly.

Kelly promises to deliver an extraordinary array of special events and magnificent themed parties. "Tantalize Miami will not only be a spectacularly entertaining restaurant," says Kelly, "but will provide the ideal setting for private dining and corporate events."

The setting, which will be unveiled soon, is inspired by classic neo-baroque dinner theatre, awash in damask patterns, chandeliers, oversized mirrors and rich hues of gold, deep red and jet black. Ornate baroque furnishings, plush banquettes with gold framing and soft textured fabrics create a sensuous atmosphere to complement the food and entertainment. Beyond the restaurant's two levels stands two private rooms, the exclusive Crystal Chandelier Room and the State Room, which are adorned with mirrored walls and crystal-inspired accents.

About Tantalize Miami

Tantalize Miami is South Florida's most unique and sensual dining destination and event space, combining food, entertainment, cocktails and passion into a luxurious experience for all the senses. The curated selection of exquisitely whimsical dishes features international flavors with a Pan Latin influence that will seduce and indulge your palate. Located in the heart of Miami Beach, the sumptuously appointed space includes a two-story restaurant (seating up to 150) and two private dining rooms: the State Room (up to 20 guests) and the Crystal Chandelier Room (up to 60 guests), and is outfitted with state-of-the-art sound and lighting technology. Guests will be delightfully surprised throughout the evening with an array of sophisticated and seductive performances. Opening Spring 2015, Tantalize Miami will be located at 330 Lincoln Road, Miami Beach, 33139. Service Tuesday through Saturday, including Happy Hours from 5-7. Available for group dining, corporate events and buyouts. For additional information, visit <http://www.tantalizemiami.com>, 305.695.1401 or info (@) tantalizemiami dot com dot Tantalize Miami: Indulge the Senses dot

<http://www.jejeconsulting.com>

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